

*Esther*

# CRUSHED GRAPES

*To Start*

Truffle fonduta, toasted ciabatta, sea salt

Textures of mushroom, Porcini soup, quail egg, gold leaf, Périgord truffle

Hokkaido scallops, cauliflower, Périgord truffle

Sean's steak tartare, hen's egg yolk, bitter leaves

---

*In Between*

Duck egg ravioli, jamon crumb, biacnchetto truffle

Truffle beef wellington, Périgord truffle jus

Duck fat roast agria potatoes, rosemary, sea salt

Petite salad, bitter leaves, Chardonnay vinegar, hummus

---

*To Finish*

Apple tart, truffle ice cream



# Radburnd Wine Selection

Radburnd Chardonnay, 2019  
Hawke's Bay, NZ



Radburnd Syrah, 2019  
Hawke's Bay, NZ



Radburnd Merlot Cabernet,  
2019 Hawke's Bay, NZ



# CRUSHED GRAPEs

UNFILTERED TALES FROM THE VINES

*at  
Esther*